



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

GE MARQUETTE MEDICAL SYSTEMS, INC.
LE BISTRO
8200 W TOWER AV
MILWAUKEE, WI 53223

June 28, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
3-302.11	Observed raw chicken being stored above cut melons. All raw meat must be stored in a separate designated location or underneath any ready to eat food to avoid cross contamination. Remove the melons and store them above raw meat or store them in a separate location.	06/28/2007
4-501.114	The QAC sanitizer concentration at the ware wash sink was tested to be at over 400ppm. The correct concentration needs to be at 200ppm. Regularly test and ensure that the sanitizer concentration is at 200ppm before sanitizing wares, food equipment, and utensils.	06/28/2007
3-501.17	Sliced meats in the walk in coolers and in prep coolers do not have datemarking. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	06/28/2007
5-202.11	No air gap installed on the prep sink, the ice machine, or the self serve soda/ice drain. An air gap is required to be installed so ice/food contact surfaces do not become contaminated in the case of a backflow. The end of the drain from the ice bin or prep sink drain cannot enter into the funnel. Properly install air gaps on all prep sink drains and ice bin drains.	06/28/2007
6-501.111	Observed a dead mouse underneath the soda machine in the self serve soda area. Remove the mouse and clean and sanitize the area. Provide pest control documentation stating no present mice activity in the kitchen or cafeteria area. Effectively eliminate all mice activity in the kitchen and cafeteria.	07/12/2007
5-205.15	Handsink in the front kitchen is clogged and not draining properly. Repair the drain so that it will properly drain away dirty water.	07/12/2007



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Inspection Notes

Notes: The seal on the prep sink is starting to deteriorate. Replace the seal with food grade sealant. Ensure that the new floors in the kitchen are commercial grade and that base cove tiles are used at the wall/floor junction. Any new remodeling of kitchen or restrooms are required to be submitted to the City of Milwaukee Health department. For future remodeling, submit plans to MHD for approval prior to remodel.

On 6/28/2007, I served these orders upon GE MARQUETTE MEDICAL SYSTEMS, INC. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)